



NOOSA  
BEACH  
HOUSE

*Mothers Day*

SUNDAY 12TH MAY  
FOUR COURSE SHARED STYLE MENU  
\$139 PP | PAIRED WINE OPTION +\$59 PP

SNACKS

Fraser Isle Spanner Crab Tartlet, Peanut, Nahm Jim, Coconut, Kaffir Lime  
Mushroom Pate, Sauternes Jelly, Brioche

*NV Perrier Jouet Grand Brut. Epernay, France*

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ENTRÉES

Coral Trout Crudo, Pickled Fennel, Grapefruit, Finger Lime  
Tajima Wagyu Beef Carpaccio, Broad Leaf Rocket, Black Truffle Dressing

*2021 Frankland Estate 'Isolation Ridge', Frankland River, WA*

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MAIN

Market Fish, Vadouvan, Cashew Milk, Soft Herbs

Green Beans, Macadamia Cheese, Lemon  
Roast Kipfler Potato, Capers, Herb Butter

*2021 Marc Bredif 'Classic' Vouvray Chenin Blanc, Loire Valley, France*

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DESSERT

Dark Chocolate Creameux, Earl Grey, Hazelnut, Mandarin

*2017 Royal Tokaji "late Harvest" Furmint, Mad, Hungary*

